



# PECORINO ROMANO PDO

<b>Legal Name</b>	Sheep's Cheese
<b>Ingredients</b>	Sheep's MILK (98,06%), salt (1,6%), lactic starters (0,3%) lamb rennet (0,04%). All ingredients was originated in ITALY - SARDINIA.
<b>Weight and Size</b>	Whole shape: average weight 28,5 kg, diameter 32 cm, height, 29 cm
<b>Formats and portioning</b>	Whole shape and portions of 1/3; 1/4; 1/8; 1/24.
<b>Packaging</b>	All portions vacuum packed, whole forms vacuum packed for export or upon request.

	<b>Parameter</b>	<b>% T.Q.</b>	<b>% S.S.</b>
<b>Chemical-physical characteristics</b>	<i>pH</i>	<b>5,2</b>	
	<i>Aw</i>	<b>0,87 - 0,91</b>	
	<i>Humidity</i>	<b>30 - 34</b>	
	<i>Fat</i>	<b>31 - 34</b>	<b>44 - 52</b>
	<i>Salt</i>	<b>3,5 - 5,0</b>	<b>5,0 - 7,6</b>
	<i>Dry material</i>	<b>66 - 70</b>	
	<i>Moisture on a Fat Free Basis</i>	<b>48,53</b>	

	<b>Parameter</b>	
<b>Microbiological characteristics</b>	<i>Listeria Monocytogenes:</i>	<b>Absence in 25g</b>
	<i>Salmonella spp:</i>	<b>Absence in 25g</b>
	<i>Staphylococcus aureus:</i>	<b>Less than 100 per g</b>
	<i>Escherichia Coli:</i>	<b>Less than 100 per g</b>

	<b>Parameter</b>	<b>Serving size: 100 g.</b>	<b>Portion 30 g.</b>	<b>% D.V. per 30 g.</b>
<b>Nutritional characteristics</b>	<i>Energetic Values kJ = kcal</i>	<b>1.607 = 401</b>	<b>482 = 120</b>	<b>6</b>
	<i>Total Fat</i>	<b>33 g</b>	<b>9,9 g</b>	<b>14,1</b>
	<i>Saturated Fat</i>	<b>23,6 g</b>	<b>7,1 g</b>	<b>35,5</b>
	<i>Total Carbohydrate</i>	<b>0 g</b>	<b>0 g</b>	<b>0</b>
	<i>Sugars</i>	<b>0 g</b>	<b>0 g</b>	<b>0</b>
	<i>Protein</i>	<b>26 g</b>	<b>7,8 g</b>	<b>15,6</b>
	<i>Fibers</i>	<b>0 g</b>	<b>0 g</b>	
	<i>Salt</i>	<b>4,7 g</b>	<b>1,4 g</b>	<b>23,3</b>
	<i>Sodium</i>	<b>1,888 mg</b>	<b>566 g</b>	<b>/</b>
	<i>Cholesterol</i>	<b>70 mg</b>	<b>21 mg</b>	<b>/</b>
	<i>Vitamin A</i>	<b>313 mcg</b>	<b>/</b>	<b>/</b>
	<i>Vitamin B2</i>	<b>0,316 mg</b>	<b>/</b>	<b>/</b>
	<i>Calcium</i>	<b>903 mg</b>	<b>/</b>	<b>/</b>
	<i>Phosphorus</i>	<b>583 mg</b>	<b>/</b>	<b>/</b>
	<i>Magnesium</i>	<b>49 mg</b>	<b>/</b>	<b>/</b>
<i>Iron</i>	<b>0,77 mg</b>	<b>/</b>	<b>/</b>	



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<b>Treatments on milk</b>	Thermisation (68,0° C for 33 seconds)
<b>Preservatives</b>	None
<b>Coloring</b>	On request can be treated in crust with black colour additive E172.
<b>Allergens</b>	Milk, milk protein and lactose that are natural constituents of milk
<b>Minimum aging period</b>	Minimum 5 months for table cheese and 8 months for grating cheese
<b>Storage</b>	Best if stored at a temperature between +4°/+8° C
<b>Destination and mode of use</b>	Product with non-edible rind is intended for consumers of all ages except those who are sensitive or allergic to milk and lactose products. To be consumed directly or as an ingredient in the preparation of dishes

LOGISTICAL INFORMATION						
ARTICLE	EAN CODE		WEIGHT Kg	BEST-BEFORE DATE		
<b>White</b>						
Whole form	2324193XXXXXX		28,5	300		
Portion 1/3	updating		9,3	150		
Portion 1/4	2213846XXXXXX		7,1	150		
Portion 1/8	2213847XXXXXX		3,5	150		
Portion 1/24	2274381XXXXXX		1,2	150		
<b>Black</b>						
Whole form	2311994XXXXXX		28,5	300*		
Portion 1/3	updating		9,3	150		
Portion 1/4	2240165XXXXXX		7,1	150		
Portion 1/8	2239083XXXXXX		3,5	150		
Portion 1/24	2645714XXXXXX		1,2	150		
*Only if vacuum-packaged.; otherwise no expiry date is indicated						
<b>PRIMARY PACKAGING</b>						
High barrier multilayer thermo-vacuum package specific for cheese						
<b>SECONDARY PACKAGING</b>						
Option	Carton	Size of carton	Tare weight	Number of pieces	Gross weight Kg	Net weight Kg
1	close	34X34X30	0,790 ± 8%	1 whole form	29,3	28,5
				3 X 1/3		
				4 X 1/4		
				8 X 1/8		
				24 X 1/24		
<b>PALLET (CELLOPHANE SEALED)</b>						
Option	Number of cartons	Cartons per layer	Dimensions	Gross weight Kg	Net weight Kg	
1	24	6 layers , 4 cartons per layer	120X80X135	713	672	



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Note: All indicated weights refer to medium sizes and may vary.